

COMMERCIAL ITEM DESCRIPTION**GRIDDLE BREADS, SHELF STABLE (WAFFLES, PANCAKES, BELGIAN WAFFLES)**

**The U.S. Department of Agriculture (USDA) has
authorized the use of this Commercial Item Description.**

1. SCOPE. This Commercial Item Description (CID) covers shelf stable (water activity stabilized) griddle breads, packed in commercially acceptable containers including flexible pouches, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations.

2. PURCHASERS NOTES.**2.1 Purchasers *shall specify* the following:**

- Type(s), flavor(s), and shape(s) of griddle breads required. (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification. (Sec. 9.2) or USDA certification (Sec. 9.3).

2.2 Purchasers *may specify* the following:

- Manufacturer's quality assurance (Sec 9.1 with 9.1.1) or (Sec 9.1 with 9.1.2).
- Packaging requirements other than commercial (Sec. 10).

3. CLASSIFICATION. The shelf stable griddle breads shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types, flavors, and shapes.

Type I - Waffles

Flavor A - Plain

Flavor B – Blueberry

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Flavor C - Buttermilk

Flavor D - Apple cinnamon

Flavor E - Chocolate

Flavor F - Other

Type II - Pancakes

Flavor A - Plain

Flavor B - Blueberry

Flavor C - Buttermilk

Flavor D - Other

Type III - Belgian waffles

Flavor A - Plain

Flavor B - Raspberry

Flavor C - Cinnamon

Flavor D - Maple

Flavor E - Apple cinnamon

Flavor F - Strawberry

Flavor G - Blueberry

Flavor H - Chocolate dipped

Flavor I - Other

Shape 1 - Rectangle

Shape 2 - Square

Shape 3 - Strip or stick

Shape 4 - Round

Shape 5 - Mini round

Shape 6 - Other

4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products shall meet the requirements of the:

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

5. SALIENT CHARACTERISTICS.

5.1 Processing. The shelf stable griddle breads shall be prepared in accordance with good manufacturing practices (21 CFR Part 110).

5.2 Ingredients. The shelf stable griddle breads shall include enriched flour, water, sugar, eggs, vegetable oil, salt, vanilla flavoring, and leavening agents. Yeast shall be the leavening agent for Type III - Belgian waffles. The shelf stable griddle breads may contain other safe and suitable ingredients such as fruit pieces, natural colors and flavorings, artificial colors and flavorings, cocoa, and emulsifiers or other stabilizing ingredients such as lecithin, xanthan gum or glycerol. All egg ingredients shall comply with all applicable provisions of Egg Products Inspection Act and the regulations promulgated thereunder (9 CFR Part 590) and shall be certified salmonella free. Chocolate and cocoa ingredients shall be certified salmonella free.

5.3 Finished product.

5.3.1 Appearance and color. The griddle breads shall be fully baked with no evidence of excessive heating (materially darkened or scorched). The griddle breads shall not be excessively crumbly, dry, and/or crisp, shall not have gummy centers or soggy areas, and shall have no raw portions. There shall be no foreign color to the product.

5.3.1.1 Type I - Waffles. Flavor A, plain and Flavor B, blueberry waffles shall have a light to medium golden-brown exterior and an off white to tan interior. Blueberry waffles shall also have pieces of real blueberries dispersed throughout the surface and interior. Flavor C, apple cinnamon waffles shall have a brown exterior and a tan interior. Flavor D, chocolate flavored waffles shall have a moderately dark chocolate exterior and interior color.

5.3.1.2 Type II - Pancakes. The pancakes shall have a golden brown exterior and a pale white/yellow cake like interior. Griddle marks may be present on the exterior of the pancakes. Flavor B, blueberry pancakes shall have pieces of real blueberries dispersed throughout the surface and interior.

5.3.1.3 Type III - Belgian waffles. The Belgian waffles shall have a light to dark golden interior and exterior color. Areas of the waffles may exhibit a slight dark gloss. Flavor B, raspberry and Flavor F, strawberry flavored waffles may contain red spots. Flavor D, maple and Flavor C, cinnamon flavored waffles may contain brown patches. Flavor G, blueberry waffles shall have pieces of real blueberries dispersed throughout the surface and interior. Flavor H, chocolate dipped waffles shall be coated with semi-sweet dark chocolate on one side.

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5.3.2 Flavor and odor. There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, musty, or moldy. There shall be no evidence of oxidation, rancidity, or staling.

5.3.2.1 Type I - Waffles. The waffles shall have a predominantly sweet flavor complimented by mild egg and vanilla flavors and a sweet odor. Odor and flavor shall be characteristic of the particular flavor specified.

5.3.2.2 Type II - Pancakes. The pancakes shall have a sweet vanilla odor and a sweet, slight egg flavor. Odor and flavor shall be characteristic of the particular flavor specified.

5.3.2.3 Type III - Belgian waffles. The Belgian waffles shall have a very sweet dough flavor and odor with a hint of the particular flavor specified.

5.3.3 Texture.

5.3.3.1 Type I - Waffles. The waffles shall be moist and tender, not dry or rubbery. Flavor B, blueberry waffles shall have pieces of soft, moist blueberries. Flavor D, chocolate waffles may be slightly dry and spongy with a chewy interior.

5.3.3.2 Type II - Pancakes. The pancakes shall be slightly firm, slightly moist, and have a soft chew. Flavor B, blueberry pancakes shall have pieces of soft, moist blueberries.

5.3.3.3 Type III - Belgian waffles. The Belgian waffles shall be dense and firm, with a soft interior. Small beads of sugar may be present. Flavor G, blueberry Belgian waffles shall have pieces of soft, moist blueberries.

5.4 Foreign material. All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. The shelf stable griddle breads shall be free from foreign material, such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

6. ANALYTICAL REQUIREMENTS.

6.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the shelf stable griddle breads shall be as follows:

6.1.1 Water activity. The water activity (A_w) for the Type I waffles and the Type II pancakes shall be 0.70 to 0.85. The A_w for the Type III Belgian waffles shall be 0.68 to 0.79.

6.2 Product verification. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

6.2.1 Sampling procedures. Eight filled and sealed pouches shall be selected at random from the lot regardless of lot size and shall be individually tested for A_w . A_w testing shall take place in a Federal Grain Inspection Service (FGIS) or Agricultural Marketing Service (AMS) laboratory not less than four days but not more than fourteen days after packaging to allow moisture equilibration in the product. The sample unit shall be one waffle or pancake selected from the core center of the middle row of the middle layer in the pouch. A_w shall be determined from the center of the sample unit.

6.3 Analytical testing. When specified in the solicitation, contract, or purchase order, the analyses shall be made in accordance with the following method from the Official Methods of Analysis of the AOAC International:

<u>Test</u>	<u>Method Number</u>
Water Activity (A_w)	978.18

6.4 Test results. The test results for A_w shall be reported to the nearest 0.01 value. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor shall certify that the shelf stable griddle breads provided shall meet the salient characteristics of this CID, conform to the their own specifications, standards, and quality assurance practices, and be the same shelf stable griddle breads offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The delivered shelf stable griddle breads shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of shelf stable griddle breads within the commercial marketplace. Delivered shelf stable griddle breads shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

9. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 9.2 or 9.3; purchaser may specify 9.1 with 9.1.1 or 9.1 with 9.1.2.*

9.1 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to provide evidence, by certificate, that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months

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prior to providing a bid, or no later than 10 business days from the date of awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

9.1.1 Plant systems audit. A plant systems audit (PSA) conducted by USDA/ FGIS, USDA/AMS, or another audit performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(A FGIS or AMS PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food; and verifies that the manufacturer has in place an internal quality assurance program. The FGIS or AMS PSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the PSA.)*

9.1.2 Plant survey. A plant survey conducted by USDA/FGIS, USDA/AMS, or another survey performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(A FGIS or AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

9.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished shelf stable griddle breads distributed meets or exceeds the requirements of this CID.

9.3 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, USDA/FGIS or USDA/AMS (depending on how it is packaged) shall be the certifying agency. The agency inspectors shall certify the quality and acceptability of the shelf stable griddle breads in accordance with agency procedures which include selecting random samples of the shelf stable griddle breads, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, agency inspectors will examine the shelf stable griddle breads for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

10. PACKAGING. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

11. USDA INSPECTION NOTES. When Section 9.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of

samples of packaged shelf stable griddle breads, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.2). When USDA analytical testing is specified, FGIS or AMS inspection personnel shall select samples and submit them to the USDA, FGIS or AMS laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

12. REFERENCE NOTES.

12.1 USDA certification contacts.

12.1.1 Federal Grain Inspection Service. For USDA, FGIS certification, contact the **Branch Chief, Standards and Procedures Branch, Field Management Division, FGIS, Grain Inspection, Packers and Stockyard Administration (GIPSA), USDA, STOP 3632, 1400 Independence Avenue, SW, Washington, DC 20250-3632, telephone (202) 720-0252, Fax (202) 720-1015, or via E-mail: jgiler@gipsadc.usda.gov.**

12.1.2 Agricultural Marketing Service. For USDA, AMS certification, contact the **Branch Chief, Processed Products Branch (PPB), Fruit and Vegetable Programs (FVP), AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: james.rodeheaver@usda.gov.**

12.2. Analytical testing and technical information contacts.

12.2.1 Federal Grain Inspection Service. For USDA, FGIS analytical information contact: **Director, Technical Service Division, Analytical Reference and Testing Branch, FGIS Technical Center, GIPSA, USDA, 10383 North Executive Hills Blvd., Kansas City, Missouri 64153-1394, telephone (816) 891-0444 or via E-mail: lpolston@gipsakc.usda.gov or dkendak@gipsadc.usda.gov.** For USDA, FGIS technical information contact: **Standards and Procedures Branch, FGIS, GIPSA, USDA, STOP 3632, Washington, DC 20250-3632, telephone (202) 720-1732, Fax (202) 720-1015, or via E-mail: hgreenwo@gipsadc.usda.gov.**

12.2.2 Agricultural Marketing Service. For USDA, AMS technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, Science and Technology Programs (S&TP), AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-mail: anita.okrend@usda.gov.**

12.3 Sources of documents.

12.3.1 Source of information for nongovernmental documents are as follows :

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877, telephone on (301) 924-7077. Internet address: <http://www.aoac.org>.**

12.3.2 Sources of information for governmental documents are as follows :

Applicable provisions of the Egg Product Inspection Act are contained in 9 CFR Part 590. The Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Part 1 to 199. These documents may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. BOX 371954, Pittsburgh, PA 15250-7954. Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800 or on the Internet at: <http://www.nara.gov/fedreg>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: FQAStaff@usda.gov or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Supply Center Philadelphia, ATTN: DSCP-HSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963, or via E-mail: sagallagher@dscp.dla.mil.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Document Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

Review Activities

Army - MD, QM
Navy - MC

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
HHS - NIH, IHS
USDA - FV
VA - OSS

PREPARING ACTIVITY:

DLA - SS

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